



KALORIK



**Indoor / Outdoor grill
with amplifier and
speaker system**

USK GRB 32231 S

120V~60Hz 1440W

www.KALORIK.com



EN OPERATING INSTRUCTIONS

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- 1. READ ALL INSTRUCTIONS BEFORE USE.**
2. DO NOT touch hot surfaces. Use handles or knobs.
3. This appliance must only be used by or under the supervision of a responsible adult
4. Use and store out of reach of children.
5. This appliance must not be used by anyone under the influence of alcohol or any other judgment affecting substance.
6. Don't put the appliance in liquids; do not use it in a bathroom, near water, or in a wet or damp environment.
7. Some parts aren't as hot as others, but they're all hot. Don't touch – use oven gloves or a folded towel.
8. Sit the appliance on a stable, level, heat-resistant surface, or on its stand.
9. Set the stand on a stable, level, surface (patio rather than grass).
10. Don't let children (or adults) play round it.
11. Keep it well away from swimming/paddling pools, sprinklers, and hoses.
12. Bread, oil, and other foods may burn. Do not use the appliance near or below curtains or other combustible materials, and watch it while in use.
13. Route the cable so it doesn't overhang, and can't be tripped over or caught.
14. If you use an extension cable, take the same precautions with it.
15. If you use it outdoors, the extension cable must be suitable for outdoor use, and you must keep the socket end dry.
16. CAUTION – To reduce the risk of electric shock, keep extension cord connection dry and off the ground
17. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only
18. Check the cable and the extension cable for signs of damage before each use. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions or



has been damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair or adjustment.

19. The power socket and extension cable must be rated at least 120 volts / 12 amps.
20. This appliance must not be operated by an external timer or remote control system.
21. Don't wrap food in plastic film, polythene bags, or metal foil during cooking. You'll damage the grill and you may cause a fire hazard.
22. Cook meat, poultry, and derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
23. To protect against electrical shock do not immerse the cord, plug, temperature controller or the appliance in water or other liquid.
24. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts and before cleaning the appliance.
25. The use of accessory attachments not recommended by the appliance manufacturer may result in fire, electric shock or cause injury.
26. DO NOT let the cord hang over the edge of a table or counter, or touch hot surfaces.
27. Although it can be used to barbecue food, it isn't a barbecue. Do not try to use it with charcoal or any other combustible materials; otherwise you'll start a fire.
28. Do not try to use the grill plate on its own. It must only be used with the grill housing.
29. Don't use the appliance for any purpose other than cooking food.
30. DO NOT place on or near a hot gas or electric burner, or in a heated oven.
31. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
32. DO NOT use the appliance for other than intended use.
33. Always attach the plug to the appliance first, then the plug cord into the wall outlet. To disconnect, turn any control to "OFF", then remove the plug from wall outlet.
34. DO NOT operate without the drip tray.



35. Do not use on plastic or synthetic tablecloths or any unstable place or near flammable goods including curtains, draperies, walls, and the like, as fire may occur.
36. This appliance is for use with Standard voltage outlet.
37. Never impact this unit or drop from high place.
38. DO NOT touch the plate surface while in use or before cooling down, even when the power is switched to the "OFF" position.
39. DO NOT touch the cover during use. HOT SURFACE!
40. Do not use metal utensils on the cooking plate, as they will scratch the non-stick coating.

SAVE THESE INSTRUCTIONS HOUSEHOLD USE ONLY

GROUNDING INSTRUCTIONS (3-PRONG PLUG)

This appliance must be grounded. In the event of an electrical short circuit, grounding reduces the risk of electric shock by providing an escape wire for the electric current. This appliance is equipped with a cord having a grounding wire with a grounding plug. The plug must be plugged into an outlet that is properly installed and grounded.

Do not attempt to modify the plug in any way.

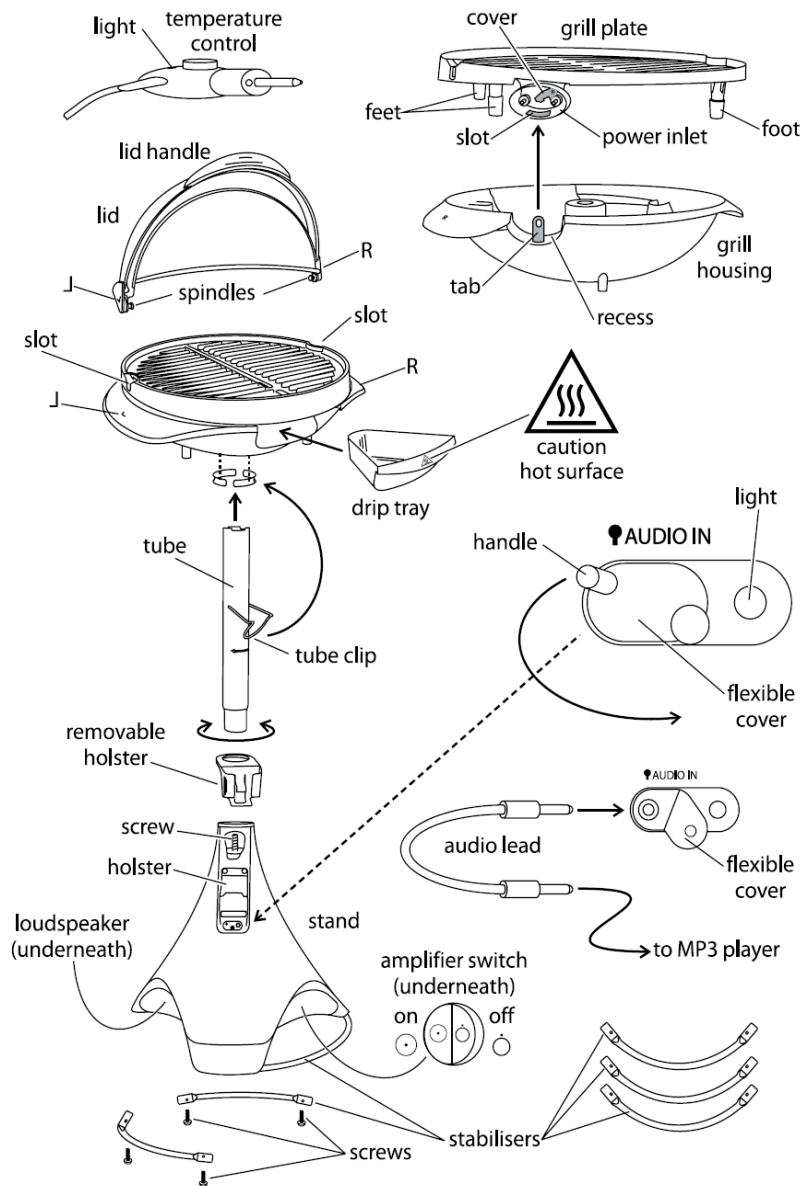
SHORT CORD INSTRUCTIONS

A short detachable power supply cord is provided to reduce the hazards resulting from becoming entangled in, or tripping over a longer cord. Longer detachable power supply cords may be used if care is exercised in their use.

- The electrical rating of the longer cord should be at least that of the appliance. If the electrical rating of the extension cord is too low, it could overheat and burn.
- The longer cord should be arranged so that it will not drape over the counter top or tabletop where it can be pulled on by children or tripped over. The extension cord should be a grounding-type 3-wire cord.



PART DESCRIPTION





BEFORE FIRST USE

- Before using the grill for the first time, it's a good idea to assemble it fully indoors, to check that you've got all the parts and that they're all in the right places.
- Clean the grill and all the accessories (Cf. "Cleaning and care"). It is recommended to heat up the grill for about 10 minutes without any foodstuff in order to eliminate the grease that may have adhered during manufacture and the "new" smell.
- Ventilate the room during this period or use outside.

ASSEMBLY

- Align the power inlet on the grill plate with the recess in the side of the grill housing, and lower the grill plate into the top of the grill housing.
- The feet underneath the grill plate will rest on 4 specially strengthened points inside the grill housing.
- The tab in the middle of the recess will go through the slot underneath the power inlet, and push up the cover inside the power inlet to expose the earth socket inside the power inlet.
- The earth contact protruding from the temperature control fits through the hole in the tab, and into this socket.
- If the grill plate is not properly fitted in the grill housing, you will not be able to fit the temperature control to the grill, and the grill will not function. This is a safety feature. Do not try to overcome it.
- Do not try to use the grill plate on its own. It must only be used with the grill housing.
- Push the drip tray into the gap in the side of the grill housing.
- Check that it's under the holes in the grill plate.
- If you're not using the stand, sit the grill housing on a stable, level, heat-resistant surface.

NOTE: If you're not using the stand, miss out the next assembly points

- Use the screws supplied to attach the 3 stabilizers to the bottom of the stand.
- The stabilizers fit into the gaps between the legs of the stand.
- Put the stand on a stable, level surface.



- To fit the mp3 holster, push the narrow end of the tube through the hole in the removable holster.
- Fit the narrow end of the tube into the hole in the top of the stand, so that it engages with the screw inside the stand, and then turn the tube clockwise to tighten it.
- Don't over-tighten it – finger tight is sufficient.
- Lower the grill housing (with the grill) on to the top of the tube, so that the tube goes through the large hole in the bottom of the grill housing.
- Turn the grill housing slightly, till it engages with the top of the tube.
- Rotate the tube clip upwards, to bring it up and over the rim on the bottom of the grill housing, so that the grill is now locked securely in place.
- Turn the lid to align the “L” and “R” above the spindles with the “L” and “R” on the sides of the grill housing.
- Lower the lid and press the spindles gently into the slots in the grill plate.
- Turn the whole assembly (grill, housing and stand) to face the wind, so that the open lid shelters the food from the wind.

POSITIONING

- Try to put it somewhere people won't be passing through regularly, so they won't be likely to touch it accidentally.
- Keep it well away from swimming/paddling pools, sprinklers, and hoses.
- Leave a space of at least 50mm all round the appliance.
- Route the cable so it doesn't overhang, and can't be tripped over or caught.
- If you use an extension cable, take the same precautions with it.
- Keep dry
- The grill is IPX/NEMA rated, so it's officially “splashproof”. This means it'll withstand a bit of gentle rain, but not a lot.
- Keep the extension cable, socket and the grill plug dry.
- Uncoil or unwind the extension cable fully before use, to prevent it overheating.
- Check the cable and the extension cable for signs of damage before each use. If you find any damage, don't use the appliance.



PREPARATION

- Wipe the grill plate lightly with a piece of kitchen towel containing a small amount of cooking oil or butter. Do not use low fat spread, as it may burn and damage the non-stick surface.
- Prepare the food, measure out your ingredients, and have everything within easy reach.
- Check out your plastic or wooden tools – tongs, ladles, scoops, spatulas. Don't use anything metal or sharp, or you'll damage the non-stick surface.
- Find your oven gloves.

PREHEAT

- Pull the lid handle forward to close the lid.
- Turn the temperature control anticlockwise to 0.
- Plug the temperature control into the grill, and then into the power socket or extension lead.
- From now on, any hand coming near the grill should be wearing an oven glove.
- Turn the temperature control clockwise to bring the temperature setting you want round to the indicator light.
- Preheat for at least 11 minutes before cooking.
- When the grill reaches the required temperature, the light will go out, and will then cycle on and off as the thermostat operates to regulate the temperature.
- To turn the grill off, turn the control anti-clockwise to "off" position.

OPERATION

- When the light goes off, use the oven glove to open the grill.
- Lay the food on the grill plate with a spatula or tongs, not fingers.
- Don't use anything metal or sharp, you'll damage the non-stick surfaces.
- Don't wrap food in plastic film or polythene bags. Use cooking foil or roasting bags which will stand the heat without burning or melting.
- You can grill with the lid open or closed.



- With the lid open, you can see what's happening, so you have full control over the grilling process.
- With the lid closed, you have less control, but you waste less heat. Steam building up inside the lid will help cook the food faster.

NOTE: Take care when you open the lid – moisture may drip from the inside of the lid on to the grill plate, and this may cause spitting.

- Cook meat, poultry, and any derivatives (mince, burgers, etc.) until the juices run clear. Cook fish until the flesh is opaque throughout.
- Check it's cooked. If you're in doubt, cook it a bit more. Use a food thermometer to check the internal temperature of the food.
- Don't leave food to cool on the grill – remove it while it's still hot. The non-stick surfaces will only remain non-stick if you treat them gently.
- Use the oven glove to open the grill.
- Use your plastic or wooden spatula/tongs to remove the food.
- When you've finished, turn the temperature control to 0, unplug the temperature control from the power socket or extension lead, and then remove it from the power inlet on the grill.

PRACTICAL HINTS

- The grilling times vary according to the nature of the food and to your personal taste.
- When grilling is finished, turn the temperature controller to OFF and take the plug out of the power socket **and then remove the temperature control probe.**
- Do not remove the cooking plate from the frame during use. Use the frame to carry or move the unit after cooling for at least 30 minutes.
- Frozen food should always be thawed before it is grilled.
- To grill meat, put the thermostat in its maximum position and preheat the grill. For other ingredients, choose the temperature accordingly.
- If you grill vegetables, fish or lean meat, spray the grilling surface with a cooking spray. If you are grilling meat with any amount of fat, or if the food has been marinated, there is no need to treat the grill prior to cooking.



- The lid can be used closed during or after cooking to speed up the cooking process or keep the food warm.
- The grease collector can be used without water in it, or with water. With water, the cleaning is much easier.

IMPORTANT GUIDELINES FOR COOKING MEAT AND POULTRY – TIPS FOR OPTIMAL RESULTS

Caution: Always make sure that meat and poultry are thoroughly cooked before eating. The juices from poultry should run clear when cooking process is complete.

- All meat and poultry should be thoroughly defrosted before cooking. Have foods at room temperature before placing them on the grill.
- We recommend the use of a meat thermometer to ensure the food is cooked thoroughly.
- Recommended internal temperatures:

Meat Type	Recommended Internal Temperature ¹
Poultry	180°F
Beef; rare	140°F
Beef; medium rare	145°F
Beef; medium	160°F
Beef; well done	170°F
Pork Chops	160°F
Pork Loin	160°F
Lamb leg (3 – 5 lb.)	160°F
Beef skewers	160°F
Seafood skewers	160°F
Chicken skewers	180°F
Sausage skewers	160°F

¹ Internal temperature at the end of the cooking, according to USDFA Food safety and Inspection services Guidelines

- Cooking times will vary according to shape, thickness and composition of food. It is recommended that food be checked after the minimum time stated to avoid over cooking.
- For adding flavor, do marinate or apply rubs, seasonings and spices to foods, but this prior to putting on the grill.



COOKING TIMES

Temperature = max (5)		Temperature = max (5)	
Beef	min	Fruit	min
fillet steak	5-7	apple, halve/slice	6-8
loin steak	7-8	bananas, slice lengthwise	3-4
burger, 50g	5-6	peaches/nectarines, halve/slice	3-5
burger, 100g	7-8	pineapple, slice	3-7
kebabs, 25mm cube	7-8	Vegetables	min
round steak	5-7	asparagus	3-4
sausages (thin)	5-6	carrots, sliced	5-7
sausages (thick)	7-8	aubergine, slice/cube	8-9
sirloin	7-9	onions, thin slice	5-6
T-Bone	8-9	peppers, thin slice	6-8
Pork	min	peppers, grill then skin	2-3
chops (12mm)/gammon steak	5-6	whole peppers brushed with oil	8
kebabs, 25mm cube	7-8	potatoes, slice/cube	7-9
minced	7-8	squash, slice/cube	6-8
sausages (thin)	5-6	Sandwiches	min
sausages (thick)	7-8	cheese	2-3
tenderloin, 12mm	4-6	ham (cooked)	5-6
Lamb	min	roast beef (cooked)	6-7
kebabs, 25mm cube	7-8	sausage (cooked)	6-7
minced	6-7	turkey (cooked)	6-7
loin chops	4-6	Snacks min	
chicken/turkey	min	calzone	8-9
chicken breast pieces	5-7	hot dogs	2-3
burger, 50g, fresh/frozen	4/5	quesadillas	2-3
burger, 100g, fresh/frozen	5/6	tacos, meat filling	6-8
kebabs, 25mm cube	7-8		
thighs (chicken)	5-7		
minced	7-8		
turkey breast, thin sliced	3-4		
Seafood	min		
halibut steak, 12-25mm	6-8		
kebabs, 25mm cube	4-6		
prawn	1-2		
red snapper fillet/ sea bass fillet	3-5		
salmon fillet	3-4		
scallops	4-6		
swordfish steak, 12-25mm	6-9		
salmon/tuna steak, 12-25mm	6-8		

- Use these times purely as a guide. They are for fresh or fully defrosted food. When cooking frozen foods, add 2-3 minutes for



seafood, and 3-6 minutes for meat and poultry, depending on the thickness and density of the food.

- Check food is cooked through before serving. If in doubt, cook it a bit more. Cook meat, poultry, and any derivatives (mince, burgers, etc.) till the juices run clear. Cook fish till the flesh is opaque throughout.
- When cooking prepacked foods, follow any guidelines on the package or label.

CLEANING AND CARE

- Before cleaning, put the thermostat in OFF position and make sure that the plug has been removed from the mains supply socket.
- Allow the grill to cool down thoroughly and unplug the thermostat from the appliance before you carefully dispose of any grease residue.
- Never immerse the probe or plug in water or any other liquid. However, should there be water on the electric connection, wait until the appliance is completely dry before using it anew.
- The lid, the drip tray and the cooking plate are dishwasher safe and can be immersed in water. Please towel-dry all parts quickly after dishwashing or handwashing.
- Wipe the outer surfaces of the grill and base with a damp cloth and dry afterwards.
- Do not use harsh abrasive cleaners as these might damage the non-stick coating. Do not use scourers, wire wool, or soap pads.

AUDIO


Your grill's base is equipped with an audio amplifier, a high performance woofer with Bass reflex, a tweeter, and a FM radio.

FM radio function:

- Turn on the power switch underneath the base; the power light will light on (green LED).
- Press "Play/Pause" button, blue numbers will be displayed on the screen. The first channel number will be displayed "87.0MHZ". The



display will be indicate: FM Radio

- By pressing "<<", you can select the previous FM channel. If you press ">>", you will select the next available channel, by increments of 0.1 MHz. Using these arrows, please select the program or station that you want to listen to.
- Press "+", you can adjust the volume to be louder, whereas by press "-", you can adjust the volume to be lower.
- Press the "play/pause" button to stop the radio function, the screen turns dark. By pressing "Start/Pause" again, the playing will resume, on the last selected radio station (unless you switch the power switch off)
- The symbol  indicates the volume level. Then more bars after the loudspeaker, the louder. No bar means the volume is set to "0" (no sound)

MP3/CD playing function:

- Plug in your mp3 player or any audio player that is equipped with a headphone socket (3.5mm / 1/4 inch size), using the audio cable supplied.
- Turn on the power switch 0/1 (underneath the base); the power light will light on (green color).
- Use the audio lead to link the MP3 player to the audio inlet.
- Put your mp3 player in the supplied cradle.

NOTE: If the audio cable is plugged in, the radio will be automatically deactivated. The controls on the base (Volume, Forward, previous channel) will not be active either.

- Use the MP3 player controls to do the adjustment (such as forward, rewind, volume etc.).





WARRANTY

We suggest that you complete and return the enclosed Product Registration Card promptly to facilitate verification of the date of original purchase. However, return of the Product Registration Card is not a condition of these warranties. You can also fill this warranty card online, at the following address: www.KALORIK.com

This KALORIK product is warranted, in the U.S.A., for 1 year from the date of purchase against defects in material and workmanship. This warranty is not transferable. Keep the original sales receipt. Proof of purchase is required to obtain warranty performance.

During this period, the KALORIK product that, upon inspection by KALORIK, is proved defective, will be repaired or replaced, at Kalorik's option, without charge to the customer. If a replacement product is sent, it will carry the remaining warranty of the original product.

This warranty does not apply to any defect arising from a buyer's or user's misuse of the product, negligence, failure to follow KALORIK instructions noted in the user's manual, use on current or voltage other than that stamped on the product, wear and tear, alteration or repair not authorized by KALORIK, or use for commercial purposes. There is no warranty for glass parts, glass containers, filter basket, blades and agitators, and accessories in general. There is also no warranty for parts lost by the user.

ANY WARRANTY OF MERCHANTABILITY OR FITNESS WITH RESPECT TO THIS PRODUCT IS ALSO LIMITED TO THE ONE YEAR LIMITED WARRANTY PERIOD

Some states do not allow limitation on how long an implied warranty lasts or do not allow the exclusion of incidental or consequential damages, so the above limitations may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.



If the appliance should become defective within the warranty period and more than 30 days after date of purchase, do not return the appliance to the store: often, our Consumer Service Representatives can help solve the problem without having the product serviced. If servicing is needed, a Representative can confirm whether the product is under warranty and direct you to the nearest service location.

If this is the case, bring the product (or send it, postage prepaid), along **with proof of purchase** and indicating a **return authorization number** given by our Consumer Service Representatives, to the nearest authorized KALORIK Service Centre (please visit our website at www.KALORIK.com or call our Customer Service Department for the address of the nearest authorized KALORIK Service Centre). If you send the product, please include a letter explaining the nature of the claimed defect.

If you have additional questions, please call our Consumer Service Department (please see below for complete contact information), Monday through Friday from 9:00am - 6:00pm (EST). Please note hours are subject to change.

If you would like to write, please send your letter to:

KALORIK Consumer Service department
Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

Or call:

Toll Free in the U.S.A.: +1 888-521-TEAM / +1 888-KALORIK

Only letters can be accepted at this address above. Shipments and packages that do not have a return authorization number will be refused.



GARANTÍA

Le sugerimos rellenen y nos envíen rápidamente la Tarjeta de Registro de Producto adjunta para facilitar la verificación de la fecha de compra. Por lo tanto, la devolución de esa Tarjeta de Registro de Producto no es una condición imprescindible para la aplicación de esa garantía. Puede también rellenar dicha tarjeta de garantía en línea en la dirección siguiente: www.KALORIK.com

A partir de la fecha de compra, este producto KALORIK está garantizado un año contra los defectos materiales y de fabricación. Esta garantía no es transferible. Conserve la prueba de compra original. Se exige una prueba de compra para obtener la aplicación de la garantía.

Durante este período, si el producto KALORIK después de una inspección por parte de KALORIK, se manifiesta defectuoso, será reparado o reemplazado, según lo que decida KALORIK, sin gastos para el consumidor. Si se envía un producto de reemplazo, se aplicará la garantía que queda del producto original.

Esta garantía no se aplica a los defectos causados por una mala utilización por parte del comprador o del usuario, o una negligencia al no respeto del manual de instrucciones KALORIK, o una utilización en un circuito eléctrico cuyo voltaje es diferente al que figura en el producto, o un desgaste normal, o modificaciones o reparaciones no autorizadas por KALORIK, o por un uso con fines comerciales. No existe garantía por las partes de cristal, jarras de cristal, filtros, cestos, cuchillas y accesorios en general. No existe tampoco garantía por las piezas perdidas por el usuario.

Toda garantía de valor comercial o de adaptabilidad a este producto está limitada a un año también.

Algunos estados no ponen límites a la duración de la garantía tácita o no autorizan la exclusión de daños y perjuicios accesorios o indirectos, por lo que puede que las restricciones anteriormente mencionadas no le sean aplicables a Usted. Esta garantía le otorga derechos legales particulares, pero usted puede tener también otros



derechos que varían de un estado a otro y algunos derechos pueden variar de un estado a otro.

Si el aparato tuviera un defecto durante el periodo de garantía y / o más de 30 días después de que se compró, no devuelva el aparato en la tienda donde le compró: a menudo, nuestro Servicio al Consumidor puede ayudar a resolver el problema sin que el producto tenga que ser reparado. Si hace falta una reparación, uno de nuestros representantes puede confirmar si el producto está bajo garantía y dirigirle al servicio post-venta más próximo.

Si fuera el caso, traiga el producto (o envíelo, correctamente franqueado) con la **prueba de compra** que mencione **el número de autorización de devolución** indicado por nuestro Servicio al Consumidor, al servicio post-venta KALORIK más próximo. (Visite nuestra web www.KALORIK.com o llame al Servicio al Consumidor para obtener la dirección del Servicio post-venta KALORIK exclusivo más próximo).

Si envía el producto, le rogamos añadan una carta explicando la naturaleza del defecto.

Si tiene preguntas adicionales, por favor llame al Servicio al Consumidor (véase abajo para los datos completos), de lunes a viernes, de las 9 a las 18 (EST). Note que las horas pueden ser modificadas.

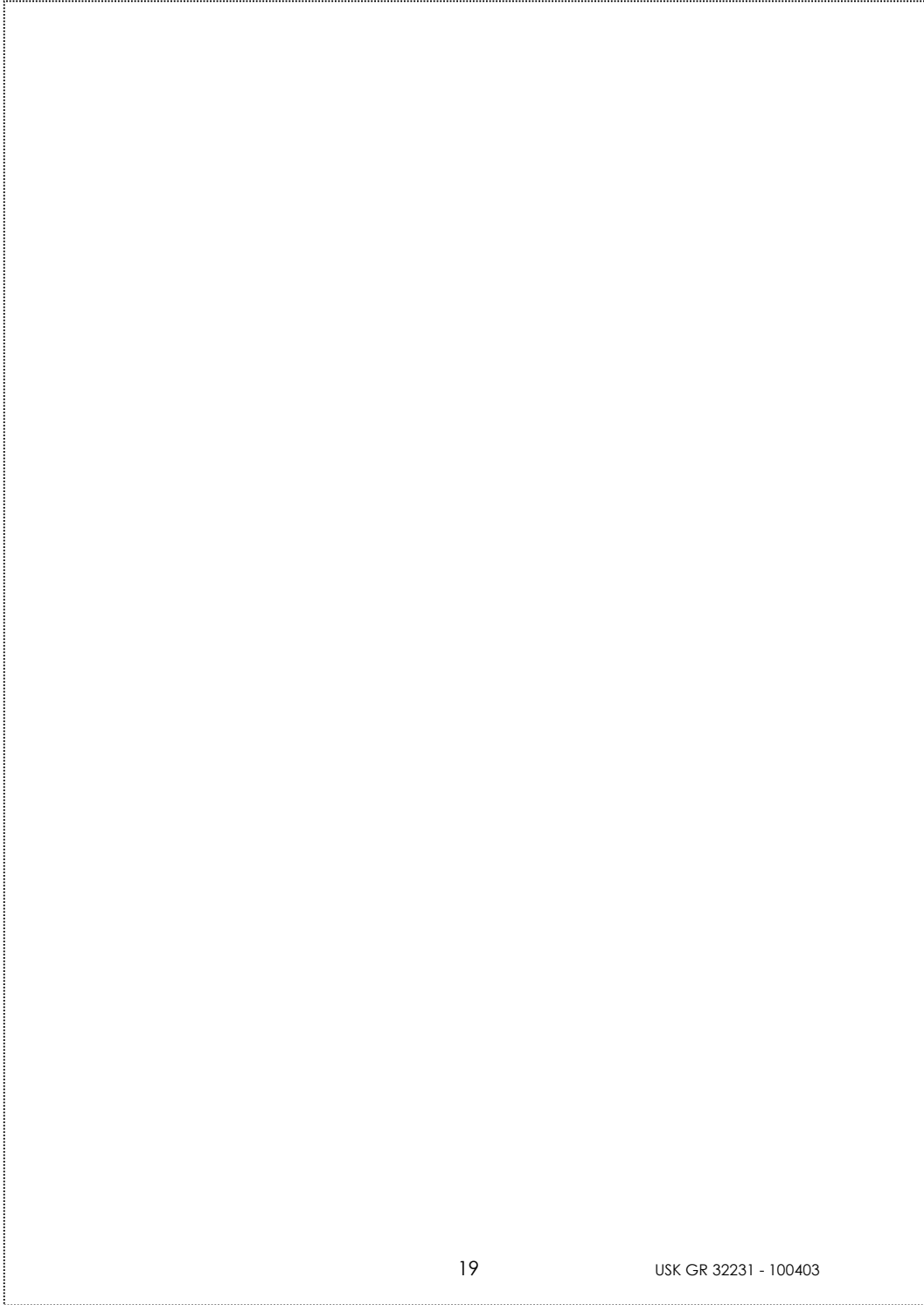
Si quiere escribirnos, puede hacerlo a la dirección siguiente:

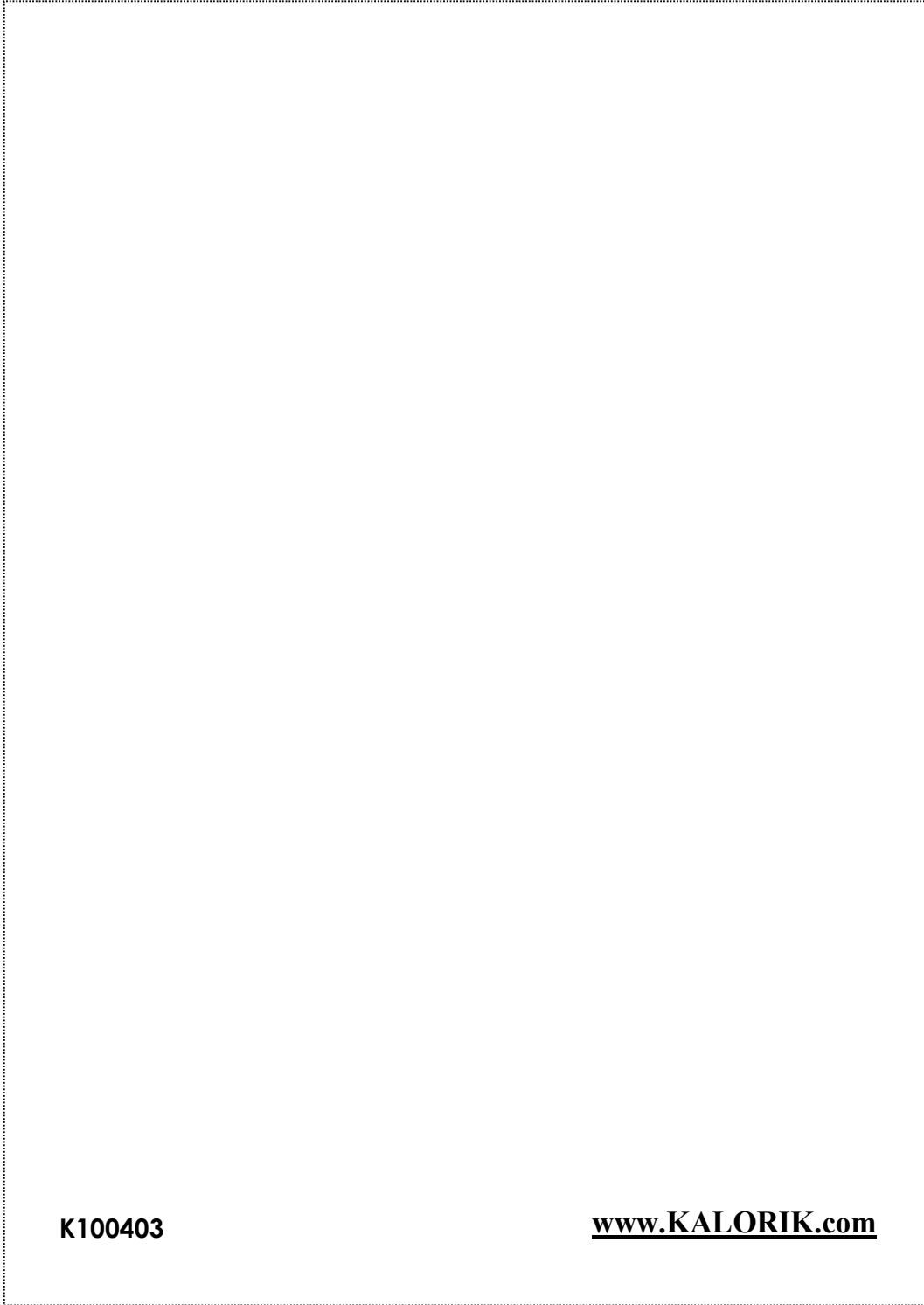
KALORIK Servicio al Consumidor

Team International Group of America Inc
1400 N.W 159th Street, Suite 102
Miami Gardens, FL 33169 USA

O llame gratuitamente (U.S.A.) al +1 888-521-TEAM / +1 888-KALORIK

Las cartas se aceptan solamente en la dirección anteriormente mencionada. Los envíos y paquetes que no tengan número de autorización de devolución serán rechazados.





K100403

www.KALORIK.com



Back cover page (last page)

Assembly page 20/20